

Outback Steakhouse Marinade

- 1 Cup Ale
- 2 tsp Brown Sugar
- 1/2 Tsp McCormick Seasoning
- 1/4 Tsp Ground Black Pepper
- 1/4 Tsp MSG

Preparation Instructions :

Place your favorite cut of steak in a shallow pan and pour ale on steak and marinate for 1 hour in refrigerator.

Remove steak from ale and mix dry ingredients together and rub steak on both sides. Let marinate with dry ingredients for 1/2 hour.

Preheat a skillet or grill to med high heat add vegetable spray or vegetable oil and braise to perfection.